

# pudding Menu

APRIL - MAY 2024

THE WHEATSHEAF  
Bingham

WHITE CHOCOLATE MOUSSE  
Yuzu Caramel, Matcha Tea  
9.00

WARM RHUBARB SPONGE  
Lemongrass Custard, Rhubarb Crisps  
6.95

KEY LIME PIE  
Elderflower Sorbet, Granola, Stem Ginger Puree  
8.00

'CHERRY BAKEWELL'  
Almond Brittle, Candied Cherry, Clotted Cream Ice Cream  
8.50

ESPRESSO CREME BRULEE  
Milk Chocolate Biscotti, Milk Foam  
(GF\*) 7.50

WHEATSHEAF CHEESE PLATE  
Black Bomber, Local White Stilton, Inglewhite Buffalo  
Crackers, Chilli Jam, Fruits  
(GF\*) 11.50

## Ice Creams

Strawberry - Chocolate - Vanilla - Clotted Cream - Rhubarb Ripple

## Sorbets

Raspberry - Lemon - Elderflower - Mandarin

(GF) 1.75 per scoop

## Hot Drinks

### Coffee & Chocolate

Americano 2.00 Espresso 1.50 Cappuccino 2.50 Latte 2.40

Flat White 2.50 Hot Chocolate - White Hot Chocolate 2.20

*syrup* Salted Caramel - Mint - Vanilla - Almond 0.50

*tea* Breakfast - Green - Decaf - Peppermint - Chamomile 2.00

## After Dinner Cocktails

SALTED CARAMEL ESPRESSO MARTINI  
Absolut, Espresso, Tia Maria, Salted Caramel 7.50

MIMOSA FLOAT  
Blood Orange Gin, Orange Juice, Champagne Sorbet 7.50

STICKY TOFFEE MARTINI  
Toffee Vodka, Date, Vanilla Vodka, Cream 7.50

DARK CHOCOLATE GOD FATHER  
Disaronno, Jack Daniels, Creme de Cocoa 7.50

ORDER 2 OF THE SAME COCKTAILS- 14.00